



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>SNL-931605</b>	Block 5 Knives in solid oak, PREMANA PROFESSIONAL Line, consisting of: ROASTED KNIFE 24 cm, BREAD KNIFE 24 cm, KITCHEN KNIFE 18 cm, BONE KNIFE 16 cm, TROWEL 10 cm.	<b>€ 125,01</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

## **OBLIQUE STONE in SOLID OAK 5 KNIVES , PREMANA PROFESSIONAL Line, Mod.LECK :**

- contains the 5 basic knives essential in the kitchen:
- 1. **ROAST KNIFE 24 cm** : semi-rigid blade knife, ideal for slicing cooked meats (e.g. roasts, boiled meats).
- 2. **PANE KNIFE BREAKFAST 24 cm** : semi-rigid and serrated blade knife, ideal for slicing bread, buns and pizzas.
- 3. **KITCHEN KNIFE 18 cm** : rigid blade knife ideal for cutting and peeling fruit and vegetables.
- 4. **BONE KNIFE 16 cm** : ideal knife for boning, peeling, removing tendons and fat. The tip facilitates operations near the bone.
- 5. **Paring knife 10 cm** : semi-rigid blade knife, ideal for cutting and cleaning fruit and vegetables.
- ergonomic handle in non-slip material.

The "**Premana Professional**" line of **Coltellerie Sanelli** SpA was created by analyzing and solving, in every single detail, the problems that arise for the most attentive professional who uses these work tools daily.

### **Main features Blades :**

- High hardness (54-56 HRC).
- Good flexibility.
- High cutting power.
- Long life of the wire.
- Wire shape specially designed for professional use.
- Excellent ease of regrinding.
- The convex shape of the blade ensures effective support when they are
- considerable effort by the user is required.
- No chipping occurs.

### **Handles :**

- Exclusive ergonomic design of the handle. It is the result of particular studies carried out at qualified University Institutes (a research unit called EPM: Ergonomics of Posture and Movement at the Politecnico di Milano) and validated by computerized experimental tests.
- The ergonomic shape ensures a significant decrease in fatigue by the user.
- The handle is non-slip with a soft but slightly wrinkled surface: greater safety in use.
- The material used is non-toxic and complies with European standards.
- The material used resists temperature changes (-40 ° C + 150 ° C), corrosive agents and detergents.
- The knife is therefore dishwasher safe and sterilizable, thus guaranteeing absolute hygiene.
- The handle is perfectly balanced with the blade.
- The green color of the handle allows you to immediately identify the position of the knife on the work bench: greater safety.

By creating the "Premana Professional" line, Coltellerie Sanelli SpA improve the **concept of safety, reliability, hygiene, in a decisive way** . Currently **no other line of professional cutlery has all these characteristics** . The knives of the "Premana Professional" line are **patented in Europe and the USA** .

**MADE IN ITALY**

---



#### Ceppo in rovere massello

1. COLTELLO DISOSSO 16 cm
2. COLTELLO CUCINA 18 cm
3. COLTELLO ARROSTO 24 cm
4. COLTELLO PANE 24 cm
5. SPELUCCHINO 10 cm

